Origin of the Fork, or dine with forks that have but two broags."-Swift,

There can be but little doubt that he table fork owes its origin to the pitchfork, yet it required 1,500 years, and perhaps twice that time, to evolve the idea. Forks are of nodern invention, when compared with spoons. The Irishman who defined a fork as "a split spoon" had a true idea of its origin, as the

earliest ones had only two prongs. The first mediæval mention of forks is at the marriage of a Byzantine maiden to the Doge of Venice, in the eleventh century. In Venice this young woman ate as she was accustomed to do at home, cutting her meat in a few small bits on her last century four pronged forks plate, and carrying it to her mouth came in use. The handles of forks in a two tined fork. The Venetians regarded this manner of eat-

ing as a morbid luxury.
It seems highly probable that the fork originated in the Byzantine court, and thence spread westward. It was not introduced into England generally until about the latter end of the sixteenth century, and its introduction lies at the door of one Thomas Corvatt.

Coryatt was the son of a prebendary at York cathedral, and was a member of the household of Prince Henry, the oldest son of James I. He published a curious account of walking tour under the title of Coryatt's Crudities Hastily Gobed Up in Five Months' Travels rance, Italy, Etc.," wherein he aks of an article called a

It is certain that forks were in use in the early middle ages, but only to spit meat and toast bread. They were never seen on the table. In the fourteenth century Clemence de Hongrie had thirty spoons Anjou, in 1360, had a fork. The inventory of Charles V. of France, wenty years later, describes two silverware worth a million, the monarch possessed all told only twelve forks. The use of a fork was considered such a luxury that many monastic orders forbade their members to indulge in it. Its use was considered effeminate and | toward the fatal netting. "beneath the dignity of a true

Queen Eleanor, wite of Edward I., had among her plate a tork of crystal and a silver fork of ivory of Touraine had only two forks, though she boasted of ten dozen spoons.

As late as the sixteenth century forks were a great rarity. Queen Elizabeth was the first English her part, and so great was the prej- | inclosed. udice against their use, even by educated people, that an eminent divine preached a sermon about forks, saying: "It is an insult to the Almighty not to touch one's meat with one's fingers." As late as the reign of George I. so little was known of forks and their use that tew inns provided them for the use rying the food to the mouth with a fork until Queen Elizabeth set the fashion.

In a little book entitled "Isle des Hermaphroditis," ridiculing the effeminate dandies of the French court of Henry IV, the writer tells how it was forbidden on the fabulous island to eat meat with the hngers. "Every one was compelled to get his food into his mouth with a fork. These forks kept the hands of the diners so can that no one wished water and tween the courses. The performance was as good as a

With the opening of the seventeenth century came the introduction of forks into France, Germany and England by the Italians. Louis XIII used a fork though his wife, Anne of Austria, ate with her fingers.

To the genial Duke de Montausier do we owe, it is probable, the general use of forks. His wife was the beautiful Julia d'Argennes, daughter of the Marquis de Rambouillet. The Marquis' house was the abode of the highest culture of the period, and, true to the Italian traditions of his family, the Marquis always used a fork. As soon as the Duke learned its use and saw its advantage he exerted his influence to encourage the use of forks among the French aristoc racy, and, as the first court official of Louis XIV. his lead was fol-

Forks were first manufactured in England in 1608. Their use was ridiculed by men of the times, who argued that the English race must be degenerating when a knife and a spoon were not enough for use at the table.

Ben Jonson, speaking of the manners of Venice, says by the outh of Sir P litick Would be:

n you must learn the use handling of your silver fork at

This was written in 1607, and

in England: Sledge-Forks? What be they? Meer-The laudable use of forks

Brought into custom here, as they are in Italy, To the sparing of napkins. Forks for green ginger appear

in almost every inventory of importance. The will of Sir Hugh Willoughby, in 1443, mentions " for gren gynger," and in 1500 "a pronge for grene ginger" figures.

There is nothing new under the sun, says the prophet. In 1515 mention is made of a "silver spone wt a forke," and in 1554 "a spoone wt a forke in the end." In the strong box of Duchess Charlotte of Savoy were two spoons and one silver fork "for the purpose of eat-

ing sugar plums.' The lork for eating olives Mass'nger recognized in polite society about 1616;

I have all that's requisite To the making of a signior, To convey an olive neatly to my mouth.

The use of dinner forks as now becoming general, and the fork was added to the knife and spoon which most persons carried with them for their use. The same knife, fork and spoon served for the entire meal, sometimes washed and sometimes only wiped. The large dinner forks, now called "table forks," were introduced by the Duke de Montausier, and were first used in

France about 1645. The fork bearing the Mosgrave crest, with the 1-ark 1683, was dug up in the grounds of Eden Hall, England. It ranks as the most ancient English four pronged table fork known, and was probably made out of a spoon.

In the olden days all forks were perfectly straight and two tined; later on the tines were slightly bent: soon three tines became fashiona ble, and about the middle of the followed the fashion of spoons.

Forks were not used in England when the Pilgrims set sail. In 1620 travellers spoke of the use of forks, instead of the use of napkins, in Italy as a curious innovation.

Catching Big Snakes in India. London Mail.

Preparations are made by ascertaining from the natives a promising snake district, which is usually a tract of jungle with a thick bamboo or grass undergrowth. In such lands snakes are found by thousands, and after a promising patch is discovered a beginning is made by clearing or burning the undergrowth from a strip entirely surrounding the snake farm. Then a broad expanse of perhaps an acre is cleared on one side, and there is set the snake trap, a netting extending for 300 or so yards on each side of the cleared tract, its wings gradually contracting to lead the reptile into a cul de sac from which there is no escape.

Several hundred natives are assembled, and on a day when the wind blows from the right quarter they surround the district chosen orks with crystal handles. With and at a given signal set fire to the jungle. After the fire has fairly started the natives are called behind the netting, as there is no need of their services on the other side, for every snake tenant of the brush flees in the same direction

Behind it stand rows of men, armed with clubs and sticks, ready to give their snakeships a lively reception. As the fire approaches the netting the snakes come in and ebony handle. The Duchess crowds, by hundreds, sometimes thousands. At the wings the men are concentrated, with their clubs. ready to kill those attempting to escape, and as the main body of the reptiles approaches the netting the wings are pushed toward sovereign and the only woman who each other, the stakes supporting used one in her day. Her nobles | the netting are driven firmly into thought it was sheer affectation on the ground and the snakes are

Atter all the smaller reptiles which can work their way through the meshes of the net have been killed attention is turned to the larger ones that ramain.

In various parts of the netting there are loops which can be united and then refastened, and atter the slaughter of the little of capturing the most promising specimens begins. The superintendent points out an anaconda that will bring a good price, and as the animal thrusts its head against the netting in fruitless etforts to escape a stick with a wire loop at the end is introduced, the snake is lassoed immediately back of the head, the wire is tightened, and the future occupant of a menagerie cage, writhing and hissing, is dragged through and seized by a dozen natives at once. Bundles of bamboo, cut into proper lengths, have already been prepared. Three or four men straighten the snake and lay him on a bamboo, sometimes placing three or four smaller splints round him, and then lashing him securely down with bamboo withes every inch of his length. Generally the lashing is found to be sufficient, and only when the serpent is very large and powerful are the extra bamboos tied round him, for fear he might break the stick to which he is fastened. This operation is not carried on without much protest from the snake. But hissing and wriggling are all in vain; the Hindoos lash him down, finishing the operation by forcing his upper jaw upon the lower, tying the two together to a stick in such a way that he cannot even hiss. After all the best specimens have been selected and tied, the remainder are killed, beheaded, and the heads sent to the nearest Government station for the bounty. The captives are packed into carts for transportation to Bombay, where they are disposed of to the Euro

pean agents. A CHINAMAN can live well upon five cents a day, yet there are more beggars in China than in any other country. They travel in great companies, men, women and children. The women suffer on this tramp, because their feet are bandaged. Crowds of young beg gars follow carriages for miles, howling for gitts. Professionals nine years later he speaks of them often mutilate their children so they may excite sympathy. These swarms of beggars are the result of there not being enough work for them all. Each family takes care of its own poor to a great extent and the Chinese are not lazy, so it is the force of circumstances more than anything else that con tributes to this state.

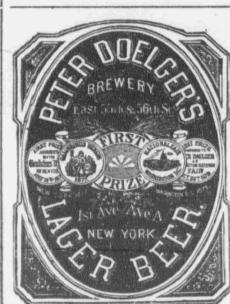
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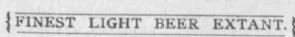
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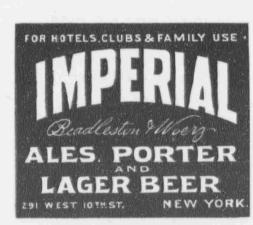
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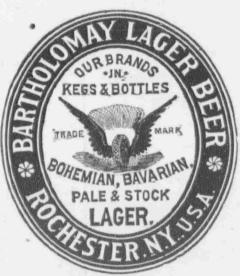
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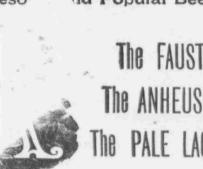
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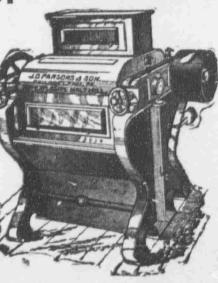
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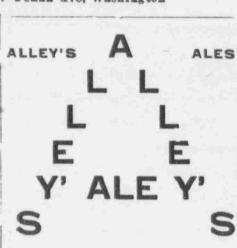
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